

## **AMENDMENTS TO THE CLAIMS**

This listing of claims will replace all prior versions, and listings, of claims in the application:

### **Listing of Claims:**

1. (Currently Amended) A tubular food casing ~~having~~ comprising a coated ~~flat-shaped~~ reinforcement ~~insert, which comprises on~~  
wherein the coating, present on at least one side of the said reinforcement insert, a coating  
~~being applied which~~ comprises at least one film-forming protein.
2. (Currently Amended) The food casing as claimed in claim 1, wherein the ~~flat-shaped~~  
~~insert reinforcement~~ reinforcement is a consolidated nonwoven or spunbonded fabric, a woven fabric, loop-  
formingly knitted fabric, loop-drawingly knitted fabric, laid fabric or a porous film.
3. (Currently Amended) The food casing as claimed in claim 1 ~~or 2~~, wherein the ~~flat-~~  
~~shaped insert~~ reinforcement is impregnated.
4. (Currently Amended) The food casing as claimed in ~~one or more of~~ claims 1 ~~to 3~~,  
wherein the ~~flat-shaped insert~~ reinforcement comprises natural and/or artificial fibers ~~[[,]]~~  
~~preferably cotton[[,]] regenerated cellulose[[,]] silk[[,]] polyester[[,]] polyamide[[,]]~~  
~~polyolefin[[,]] polyvinyl acetate[[,]] polyacrylonitrile[[,]] polyvinyl chloride[[,]] a corresponding~~  
~~copolymer or a mixture thereof.~~
5. (Currently Amended) The food casing as claimed in ~~one or more of~~ claims 1 ~~to 4~~,  
wherein the ~~flat-shaped insert~~ reinforcement has a weight of 3 to 400 g/m<sup>2</sup> ~~[[,]] preferably 10 to~~  
~~130 g/m<sup>2</sup> [[,]] particularly preferably 12 to 75 g/m<sup>2</sup>.~~

6. (Currently Amended) The food casing as claimed in ~~one or more~~ of claims 1 to 5, wherein the protein comprises gelatin and/or collagen.

7. (Currently Amended) The food casing as claimed in ~~one or more of~~ claims 1 to 6, wherein the fraction of protein is 2.5 to 95 % by weight, ~~preferably 20 to 80% by weight~~[[,]] ~~particularly preferably 30 to 75% by weight~~[[,]] in each case based on the total coating weight of the casing.

8. (Currently Amended) The food casing as claimed in ~~one or more of~~ claims 1 to 7, wherein the coating, in addition to at least one protein, comprises at least one further natural and/or synthetic polymer.

9. (Original) The food casing as claimed in claim 8, wherein the further natural or synthetic polymer is a poly-acrylate, polyvinyl acetate and/or a (co)polymer having units of vinyl acetate and/or units of saponified vinyl acetate (vinyl alcohol).

10. (Currently Amended) The food casing as claimed in ~~one or more of~~ claims 1 to 9, wherein the further natural or synthetic polymer ~~aets as~~ is a primary plasticizer.

11. (Currently Amended) The food casing as claimed in claim 10, wherein the further natural or synthetic polymer is an alginate, a polyvinylpyrrolidone, a quaternary vinylpyrrolidone copolymer, a copolymer having units of vinylpyrrolidone, maleic anhydride, ~~or~~ methyl vinyl ether, or a branched polysaccharide.

12. (Currently Amended) The food casing as claimed in claim 8, wherein the fraction of the at least one further natural and/or synthetic polymer is up to 50 % by weight, ~~preferably 5 to 40 % by weight~~[[,]] ~~particularly preferably 6 to 25 % by weight~~[[,]] in each case based on the dry weight of the casing.

13. (Currently Amended) The food casing as claimed in ~~one or more of~~ claims 1 to 10, wherein the food casing comprises at least one compound which crosslinks the protein and thereby decreases or cancels its water solubility.

14. (Original) The food casing as claimed in claim 13, wherein the crosslinker is epoxidized linseed oil, a diketene having (C<sub>10</sub>-C<sub>18</sub>)alkyl radicals, caramel, tannin, a diepoxide, citral, an aziridine, glyoxal, glutardialdehyde and/or a polyamine-polyamide-epichlorohydrin resin.

15. (Currently Amended) The food casing as claimed in ~~one or more of~~ claims 1 to 14, wherein the food casing comprises dyes and/or pigments.

16. (Currently Amended) The food casing as claimed in claim 15, wherein the fraction of dyes and/or pigments is 0.5 to 12.0% by weight, ~~preferably 1.0 to 6.0% by weight~~[[,]] in each case based on the dry weight of the casing.

17. (Currently Amended) The food casing as claimed in ~~one or more of~~ claims 1 to 16, wherein the food casing additionally has at least one further ~~casing~~ layer which does not comprise protein.

18. (Currently Amended) The food casing as claimed in ~~one or more of~~ claims 1 to 17, wherein the further layer is a layer based on polyacrylate, polyvinyl acetate (PVA), polyvinylpyrrolidone, polyvinylidene chloride (PVDC), polyvinyl chloride (PVC), polyvinyl alcohol (PVOH), synthetic rubber, latex, silicone or any mixture thereof.

19. (Currently Amended) The food casing as claimed in ~~one or more of~~ claims 1 to 18, wherein the food casing is internally and/or externally impregnated[[,]] ~~preferably with agents which serve to set the sausage emulsion adhesion or for improving the mold resistance~~[[,]] and/or

~~agents which comprise transferrable dyes[[,]] aroma substances[[,]] odor substances and/or flavor substances.~~

20. (Currently Amended) The food casing as claimed in ~~one or more of~~ claims 1 to 19, wherein the food casing has one longitudinal seam[[,]] ~~preferably a glued[[,]] sealed[[,]] or welded seam[[,]] or a sewed seam.~~

21. (Currently Amended) A method for producing the food casing as claimed in ~~one or more of~~ claims 1 to 19, ~~which comprises~~ said method comprising (i) forming a flat-shaped support material having a predetermined width into a tube, (ii) charging the tube with supporting air to maintain its shape or holding the tube ~~it~~ in its a round shape by caliber support rings and (iii) seamlessly providing ~~it~~ the tube internally and/or externally seamlessly with ~~the~~ protein-containing coating.

22. (Currently Amended) A method for producing the food casing as claimed in ~~one or more of~~ claims 1 to 20, ~~which comprises providing~~ said method comprising (i) coating a flat-shaped support material on one or both sides with ~~the~~ protein-containing coating, (ii) cutting the coated support material if appropriate to appropriate width and (iii) forming the coated support material into it to a tube and, (iv) bonding ~~its~~ the overlapping longitudinal edges of the coated support material firmly to one another[[,]] ~~preferably by sewing[[,]] gluing[[,]] sealing or welding.~~

23. (Currently Amended) ~~The use of~~ An artificial sausage casing comprising the food casing as claimed in ~~one or more of~~ claims 1 to 20 ~~as artificial sausage casing[[,]] preferably for raw meat sausage[[,]] sealded emulsion sausage[[,]] or cooked meat sausage[[,]] or as cheese casing.~~

24. (Currently Amended) ~~[[A]]~~ An artificial sausage casing as claimed in claim 23 ~~24~~, which is used in shirred form as ~~what is termed~~ a shirred stick or in the form of individual

sections, the individual sections being closed at one end by a metal or plastic clip, by tying with yarn or by sewing.

25. (New) A food casing comprising fibrous material, said fibrous material derived from a flat fibrous material coated on one or both sides, wherein the coating is based on protein and is applied uniformly to the fibrous material.